



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Good Hope Investors Group, Inc.
Culver's
7515 W Good Hope Rd
Milwaukee, WI

11/13/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

| Code Number | Description of Violation | Correct By |
|-------------|---|------------|
| 3-302.11 | Cook at the grill is not using different spatulas when switching between uncooked patties and cooked patties. Instruct employees on the proper usage of the spatulas at the grill. One grill is to be designated for cooking and handling uncooked patties and another spatula is to be designated only for handling cooked patties. Instruct all employees on the proper procedure and usage of the spatulas at the grilling station. | 11/13/2008 |
| 3-304.12 | The dipperwell for the custard scoops is not running at all times. Whenever scoops are present in the well, the water must be constantly running. | 11/13/2008 |
| 3-304.14 | Discontinue storing custard equipment in sanitizer water between uses. Have the equipment rinsed and stored in a clean manner or have the equipment wiped down with a wiping cloth and sanitizer. All equipment pieces must be broken down and washed at least one time every four hours. Several wet wiping cloths are being stored on the countertops in the back by the food line. All wet wiping cloths must be stored in sanitizer buckets between uses. Instruct all employees on the proper storage of the wiping cloths. | 11/13/2008 |



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7-201.11 A spray bottle of cleaner/degreaser is stored on top of the ice machine. 11/13/2008
Remove the cleaner/degreaser immediately. Discontinue storing chemicals
above food, food equipment, or food contact surfaces.

Notes:

Provide scoops with handles for the ingredient buckets in the back storage area. Discontinue using single service cups and containers without handles as scoops.

Discontinue storing the boxes of bread above the "clean" end warewash sinks.

Keep the "clean" end drainboard of the warewash sinks clean at all times. Do not store dirty equipment/utensils on this end.

Seal the holes inside the cabinets of both soda dispensers.

The small preparation sink located near the soft serve preparation area may be used only for rinsing soft serve equipment and dispensing water for lemonade. You may not use the sinks as a handwash station, as a warewash station, or as a dump sink.

On 11/13/2008, I served these orders upon Good Hope Investors Group, Inc. by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature